

THE TETLEY

Day Menu

Butties (12–6pm)

Add Hand-cut chips / Soup / Side salad + 2

Fish Butty Tetley's No.3 beer battered haddock, 7.5
crushed peas, tartar sauce, oven bottom bap

Smoked Salmon chive cream cheese, 6.5
cucumber, rye bread *

Roast chicken, sriracha & lime mayo, baby gem 6.5
lettuce, cucumber, white or brown tin loaf *

Falafel Wrap chickpea falafel, harissa, beetroot, 7
tzatziki, sunflower seed, flat bread **(vg)**

Sweet Potato & Raja Salsa Wrap sweet potato, 6
tomato, pepper, rocket, chilli salsa **(vg)** *

Starters

Soup of the Day see board for specials 4.5

Spiced Jackfruit lime soya yoghurt, pickled 5.5
radicchio, red amaranth **(vg)(gf)**

Ham Hock Terrine toasted wholemeal, chutney, 6.5
mixed leaves

Mains

Tetley's Beer Battered Fish & Chips 12
crushed peas, tartar sauce, lemon

Homemade Pastry or Pie of the Day 12.5
see board for specials

Sea Bream dill gnocchi, peas, broad beans, 12.5
asparagus, vegetable broth

Yorkshire Ploughman's half pork pie, scotch egg, 11
Wensleydale reserve & blue cheese, Tetley's
chutney, pickled onions, wholemeal tin loaf, butter

Tetley Summer Power Bowl mixed grains, 7
avocado, beetroot, carrot, cherry tomatoes, basil &
sunflower seed pesto, crunchy black rice **(vg)**

Add Grilled Yorkshire squeaky cheese + 3

Chicken +4

Sides

Hand cut chips / Sweet potato fries * 3.5

Fries * 3

Desserts

Sticky Toffee Pudding salted caramel sauce 5
Tetley's own custard or vanilla ice cream

Dark Chocolate Brownie griottine cherry puree, 5
Northern Bloc black treacle ice cream **(gf)**

Northern Bloc Ice-creams ask for selection **(gf)** 3.5

Tetley's Three Cheese Toastie mature cheddar, 6.5
Emmental, vegetarian friendly parmesan, chilli jam,
white or brown tin loaf **(v)** *

Tetley's Ham and Cheese Toastie Sykes House 6.5
Farm traditional cured ham, Emmental cheese,
sriracha mayo, white or brown tin loaf *

Steak and Onion Sykes House Farm rump 8
minute steak, caramelised shallots, rye bread *

Classic BLT Sykes House Farm dry cured bacon, 6
vine tomato, baby gem lettuce, mayonnaise, white
or brown tin loaf *

Chicken Thighs pea purée, crispy bacon, gravy **(gf)** 6.5

Salt Cod Croquettes lemon aioli 6

Tetley's Original Ale Scotch Egg, spicy ketchup, 6
fried parmentier potatoes

Chicken Caesar Salad roast chicken, baby gem 9
lettuce, Caesar dressing, garlic croutons,
parmesan, anchovies *

Burgers

*Pretzel bun, baby gem lettuce, tomato, fries
beer battered onion rings (except jackfruit burger)*

6oz Sykes House Farm Beef Burger 12
Tetley's own relish, Sykes House Farm dry cured
bacon, emmental cheese *

Crispy Chicken Thigh Burger, sriracha mayo 12

Quinoa & Halloumi Burger, avocado, chilli relish **(v)** 12

Spiced Jackfruit Burger, pickled red cabbage **(vg)*** 11

Add Cheddar cheese +1 / Bacon +2

Tomato & red onion salad, rocket, house dressing **(gf)** 3

Baby leaf salad, breakfast radish, house dressing **(gf)** 3

Rhubarb Crème Brûlée rhubarb biscuit * 5

Passionfruit & White Chocolate Cheesecake 5
coconut biscuit base, milk gel, strawberry ice cream

Vegan Chocolate Tart toasted hazelnuts, 5.5
Northern Bloc hazelnut & rose ice cream **(vg)**

Allergies

All prices are in pound sterling and inclusive of VAT. Please make your server aware of any allergies or dietary requirements you have. A full list of ingredients used in our dishes is available on request. Please be aware that nuts are present in the kitchen, and there is one fryer. **(v)** Vegetarian **(vg)** Vegan **(gf)** Gluten free * Can be made gluten free Please note that in our beer batter, we use Tetley's ale which is clarified in a traditional way using isinglass (fish finings). Please ask your server for more details.